# DINNER SPECIALS

#### **MARGARITAS**

STRAWBERRY MANGO

#### NAVAJO PI77A / \$19

SOPAIPILLA DOUGH TOPPED WITH BARBECUE SAUCE, CHIPOTLE SHRIMP, ROASTED CORN, CHERRY TOMATOES AND FRESH MOZZARELLA. GARNISHED WITH KALE SALAD.

#### SALMON TACOS / \$26



THREE NIXTAMAL SOFT CORN TORTILLAS, TOPPED WITH GRILLED, CHILE-CRUSTED SALMON AND ZESTY CORN/AVOCADO SALSA. SERVED WITH A MINI GARDEN SALAD.

#### FISH TACOS / \$26



MARINATED WILD RED SNAPPER, OVER THREE NIXTAMAL SOFT CORN TORTILLAS, TOPPED WITH AVOCADO/TOMATILLO SAUCE AND CRISPY CABBAGE/BEET SLAW. SERVED WITH A MINI KALE SALAD.

#### BURRITO BOWL / \$21



CHOICE OF CHICKEN TINGA, TENDER PORK OR GROUND GRASS-FED BEEF OVER SPANISH BROWN RICE. TOPPED WITH JACK CHEDDAR, PINTO BEANS, PICO DE GALLO AND AVOCADO. RED OR GREEN CHILE SAUCE.

## FLANK STEAK TACOS / \$25



THREE CORN TORTILLAS WITH MARINATED FLANK STEAK STRIPS, ONIONS, FRESH CILANTRO AND MICRO GREENS (ABILIS). SERVED WITH TOMATILLO/AVOCADO SAUCE, ORGANIC SPANISH BROWN RICE AND BLACK BEANS.

### ORGANIC SALMON BURRITO / \$26

CHILE-CRUSTED ORGANIC SALMON WITH GOAT CHEESE IN A BOXCAR FLOUR TORTILLA, TOPPED WITH CUCUMBER SALSA, SERVED WITH ORGANIC SPANISH BROWN RICE AND BLACK BEANS.









